

AMENDMENTS TO THE CLAIMS

1. (currently amended) A meat marinade comprising a fat and a protein, wherein said fat is present in an amount of about 0.1-25 percent by weight (w%) of the marinade, ~~preferably 0.3-20 w%, more preferably 0.5-10 w%,~~ and wherein said protein is present in an amount of about 0.05-10 percent by weight (w%) of the marinade, ~~preferably 0.8-6 w%, more preferably 1-5 w%.~~

2. (currently amended) The marinade ~~Marinade of~~ according to claim 1, wherein said fat is an animal fat.

3. (currently amended) The marinade ~~Marinade of~~ according to claim 1, wherein said fat is a plant fat.

4. (currently amended) The marinade ~~Marinade according to any one of claim~~[[s]] 1 to 3, wherein said protein is an animal protein.

5. (currently amended) The marinade ~~Marinade according to any one of claim~~[[s]] 1 to 4, wherein said protein is a plant protein.

6. (currently amended) The marinade ~~Marinade according to any one of claim~~[[s]] 1 to 5, wherein said marinade comprises at least one dairy product, ~~preferably a non-fermented dairy product.~~

7. (currently amended) The marinade of ~~Marinade according to~~ claim 6, wherein said dairy product is selected from the group consisting of cream, double cream, whipping cream, whole milk, half and half ~~cream (milk cream)~~, whey protein concentrate and whole evaporated milk.

8. (currently amended) The marinade ~~Marinade according to any one of claim~~[[s]] 1 to 7, further comprising a flavouring agent, ~~preferably a flavouring agent selected from the group consisting of flavour extracts, flavour concentrates, flavour enhancers, seasonings, herbs,~~

~~spices, salt, pepper, onion powder, garlic powder, savoury powders and commercially available flavourings.~~

9. (currently amended) The marinade ~~Marinade according to any one~~ of claim[[s]] 1 ~~to 8~~, wherein said marinade is transparent.

10. (currently amended) A concentrated meat marinade which upon dilution or reconstitution yields [[a]] the meat marinade ~~according to any one~~ of claim[[s]] 1 ~~to 9~~.

11. (canceled)

12. (currently amended) A method for improving the tenderness of a meat product, comprising contacting said meat product with [[a]] marinade ~~according to any one~~ of claim[[s]] 1 ~~to 9~~ to obtain a marinated meat product.

13. (currently amended) [[A]] The method ~~according to~~ of claim 12, wherein said contacting comprises churning, mixing, tumbling or agitating said meat product with the marinade.

14. (currently amended) [[A]] The method ~~according to~~ of claim 12, wherein said contacting comprises injecting said meat product with said marinade, optionally followed by tumbling said meat product.

15. (currently amended) [[A]] The method ~~according to any one~~ of claim[[s]] 12 ~~to 13~~, wherein said meat product is contacted with an amount of marinade of about 10-50 per cent by weight (w%) of said meat product, ~~preferably about 15-40 w%, more preferably about 15-30 w%.~~

16. (currently amended) [[A]] The method ~~according to any one~~ of claim[[s]] 12 ~~to 15~~, wherein said meat product is a pork, beef, lamb, game, mutton, veal or poultry meat product, ~~preferably a monolithic meat product.~~

17. (currently amended) ~~[[A]]~~ The method ~~according to any one~~ of claim~~[[s]]~~ 12 ~~to 16~~, wherein said meat product is a fresh, a refrigerated or a frozen and thawed meat product.

18. (currently amended) ~~[[A]]~~ The method ~~according to any one~~ of claim~~[[s]]~~ 12 ~~to 17~~, wherein said meat product is in the form of slices, cutlets or cubes.

19. (currently amended) ~~[[A]]~~ The method ~~according to any one~~ of claim~~[[s]]~~ 12 ~~to 18~~, wherein said meat product is a bite-size or snack-size meat product.

20. (currently amended) ~~[[A]]~~ The method ~~according to any one~~ of claim~~[[s]]~~ 12 ~~to 19~~, wherein said meat product is a monolithic piece of a schnitzel, ~~preferably a schnitzel made of pork meat.~~

21. (currently amended) ~~[[A]]~~ The method ~~according to any one~~ of claim~~[[s]]~~ 12 ~~to 20~~, further comprising refrigerating or freezing said marinated meat product.

22. (currently amended) ~~[[A]]~~ The method ~~according to any one~~ of claim~~[[s]]~~ 12 ~~to 21~~, further comprising cooking said marinated meat product.

23. (currently amended) ~~[[A]]~~ The method ~~according to~~ of claim 22, wherein said cooking comprises grilling, steam cooking, oven cooking, deep-frying, pan frying or microwaving.

24. (currently amended) ~~Marinated~~ A marinated meat product, ~~preferably a marinated refrigerated, frozen and/or cooked meat product~~ obtainable by a method ~~according to any one of claim[[s]] 12 to 23.~~

25. (canceled)

26. (currently amended) A bite-size or snack-size piece of meat with a volume of 1-50 cm³, ~~preferably 2-20 cm³, more preferably 2.5-10 cm³~~, which has at least two, ~~preferably at least three, preferably four~~ essentially straight sides.

27. (currently amended) A bite-size or snack-size piece of meat ~~according to~~ of claim 26, composed of at least two distinct types of meat, ~~preferably composed of meat obtained from at least two distinct animals.~~

28. (currently amended) A marinated bite-size or snack-size piece of meat ~~according to claim 26 or 27, preferably~~ marinated using ~~[[a]]~~ the marinade ~~according to any one of claim[[s]] 1 to 9.~~